



# MINT AND LEMON DIP



## QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 8 PORTIONS

**250 g** QimiQ Classic, unchilled

**2 tbsp** Olive oil

**500 g** Natural yoghurt

**4** Lemon(s)

**6** Shallot(s), finely chopped

**2 bunch(es)** Mint, finely chopped

Salt and pepper

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the olive oil and yoghurt and mix well.
2. Peel the lemons and remove the flesh with a sharp knife.
3. Add the lemon flesh, shallots and mint to the QimiQ mixture and season to taste.
4. Blend smooth using an immersion blender.